

# THE OXFORD COUNTY CITIZEN

VOLUME XXXVI—NUMBER 37

BETHEL, MAINE, THURSDAY, JANUARY 1, 1931.

Four Cents Per Copy—\$2.00 Per Year

## BETHEL FARM BUREAU PLANNING MEETING

Interesting and Instructive Session Held Monday

The men's and women's divisions of the Bethel Farm Bureau met Monday in the Grange Hall for their annual planning meeting. The forenoon session was given over to pictures exhibited by the Home Demonstration and County Agents.

These slides were most interesting. The first showed agricultural buildings at Utah where the sixth annual farmers' enticement met. The tent city, showing numerous tents used by the visitors, was of special interest to the nursery where mothers could safely leave their children, clothes of grandmother's day, stock grain and tree exhibits, improved farm machinery, all of which were of special interest.

Another feature was barbyard golf and the presentation of the loving cup to the winner, also pictures introducing a representative of the U. S. department, a governor and director of extension. Following the picture slides, dinner was served by members of the Women's Farm Bureau with Mrs. Herman Mason and Mrs. Eva Hastings in charge.

The afternoon session opened with reports of members of women, reporting 14 members, club leader reports, 13 girls, 12. Club activity included three raising, garden and sewing, three poultry management projects carried out; poultry clubs five, one old, four new. Program in county carried out through yearling. Egg production: 100 persons enrolled; 74 started; 37 actually finished. Presentation of plans for club committee by County Agent Ridley, who explained the need of more assistance for club leaders. Mrs. Ada Durall was elected as club project leader.

The ladies then adjourned to the dining hall and opened their meeting with the secretary's report. Project leaders then gave an interesting report on the year's work. The meeting was then turned over to Miss Colony who brought encouraging items of outstanding accomplishments from her annual report after which she gave a talk on a new project on kitchen improvement. This, following is the program of the year:

Jan. 16, Main Dishes and Left-Overs  
Feb. 11, Meat Selection and Cookery  
Feb. 25, Baking  
March 6, Home Furnishings  
March 24, Larder  
April 14, Reconditioning the Wardrobe  
May 13, Home Flower Gardens  
June 10, Details and Accessories  
July 14, Preparation of Fruit  
Aug. 11, Home Furnishings  
Sept. 15, Pictures in the Home  
Oct. 13, Preparation of Fruit  
Nov. 18, Christmas Suggestions  
Dec.—Open

Officers were elected for 1931 as follows:

Chairman—Ernest Lutton  
Secretary—Ada Durall  
Clothing Project Leader—Lottie French

Food Project Leader—Carrie French  
Home Management—Evelyn Mitchell  
In the Men's Division, Jennie Wilson, chairman, presided, and called for reports on crops, dairy, farm management, forestry, orchards, and poultry projects. John Stevens, Evans Clark, John Anderson and Fred Wilson responded with reports on local farm matters. County Agent Ridley then took the chair, speaking briefly of some of the county problems.

Project leaders were elected as follows:  
Chairman—Ernest Lutton  
Crops Project Leader—Carrie Stevens  
Farm Accounts—Elmer Stearns  
Farm Management—John Anderson  
Forestry—Fred Clark  
Poultry—E. C. Smith.

Albert Smith of New York City spent the holidays with his mother, Edmund Smith, and family.

Mr. and Mrs. Guy Patterson of So. Paris and Mrs. Patterson of Waterford spent Christmas Sunday with their parents, Mr. and Mrs. Burton Patterson.

Mr. and Mrs. L. M. Renshaw of West Bethel, and Arthur Nelson and Miss Hazel Sanborn of Portland spent Christmas with Mr. and Mrs. G. N. Sanborn.

Miss Ethel Hammons attended the Miller-Hutchinson wedding, Dec. 24, then took the evening train for Berlin where she is spending the holidays with her sister, Mrs. Roy Brown, and family.

Albert Brown of Gorham Normal School has been spending his vacation with his parents, Mr. and Mrs. H. H. Brown. He worked in Hoserman's drug store while at home, returning to Newburyport, Mass., Wednesday.

Mrs. Yvonne York and son Roberto, Miss Margaret McLaughlin and Miss Betty Shaput were guests of Mr. and Mrs. E. P. Brown and family over the Christmas holidays, returning to Newburyport, Mass., Wednesday.

## DEERING TO HEAD EXTENSION SERVICE

Arthur L. Deering, assistant director of the Agricultural Extension Service of the University of Maine since 1928, will be named Director on January 1, 1931, it was announced by President Harold S. Boardman. The appointment was made upon the recommendation of Dr. Leon S. Merrill, Dean of the College of Agriculture.

Dr. Merrill will continue as Dean of the College of Agriculture. Increased duties made necessary by the growth of the Extension Service and his desire to give more time to the development of plans for the College of Agriculture were reasons given by Dr. Merrill for his resignation.

Mr. Deering was born and reared on a large dairy farm in Oxford county. A. M. Deering, his father, was a member of the 82nd Maine Legislature and was appointed a member of the Agricultural Committee. He has long been recognized as a valued citizen and a successful farmer.

After graduating from the University of Maine in 1912, Mr. Deering entered county agent work in Kennebec county, remaining there until 1920 when he became county agent leader. Eight years later he was made assistant director of the Agricultural Extension Service.

The Maine Farm Bureau Federation was organized in 1919. In 1921 Mr. Deering was elected secretary, a position he has held each year since that time. Leaders in the State Farm Bureau Federation are generous in their praise of the long service Mr. Deering has given this organization. It is pointed out that Mr. Deering was a leader in the movement to have Extension programs planned by farm people themselves, a practice which today is an accepted principle of county agent and home demonstration work. It is further said he is directly responsible for the plan now used in the selection and use of project leaders.

While at college Mr. Deering had charge of the dairy herd and he took in many campus activities. Previous to entering the Extension Service he was employed on the George F. Hall dairy farm in Dudley, Mass., and he also worked for one of the large milk distributors in Boston.

Mr. Deering is now vice-president of the General Alumni Association of the University of Maine. He is also chairman of the executive committee of the Gymnasium Armory Memorial.

## CHARLES A. CAPEEN

Charles A. Capen passed away at his home on the Middle Intervale road Sunday night at 9:30 o'clock, after an illness of seven years. The past three years being confined to his home and had the greater part of the time suffering much, yet bearing his discomfort with cheerful patience. During his long illness he was given by a most devoted wife who has cared for him every comfort and attention possible, her first and last thought being always for the comfort of the sick one. A loving daughter and son-in-law gave valuable assistance to the mother in the care of her loved one.

Mr. Capen was born in Bethel on the farm where he died and where he has always lived with the exception of two years. He was the son of Edward A. and Mary J. Abbott Capen, born March 4, 1867, and was a farmer by occupation. He married Miss Susan Merrill of Bethel in April, 1897, and one child was born of this union, Ethel, now Mrs. Willis Ward, who has remained in the old home, a comfort to her parents.

Mr. Capen was a member of the Methodist church, always a faithful attendant when health permitted, always interested in all its activities, greatly enjoying the visits of his pastor, from which he received much help and comfort.

He is survived by his wife, Susan Capen, one daughter, Ethel Capen Ward, sisters, Mrs. Laura Roberts of China, Maine, Miss Linnie Capen of Paris, Maine, and Mrs. Alice Capen, who is a granddaughter, Elizabeth Ward, and an uncle, Frank Abbott, all of Bethel.

Funeral services were held at two o'clock Wednesday afternoon from the home. Rev. R. C. Daisey spoke words of comfort. Burial was at Riverside. No friend we love can ever die; The outward form but disappears; I know that all my friends are high Whenever I am moved to tears. And when my strength and hope are gone, The friends, no more, that I once knew Return to cheer and urge me on Just as they always used to do.

Miss Faye Sanborn, daughter of Mrs. G. N. Sanborn of Bethel has returned from the Deshautes Art School of Boston for a two weeks vacation. She expects to return to school early in January where she is studying Advertising and General Design.

## New Year's Greetings

### OUTLINE OF LOCAL EVENTS DURING THE PAST YEAR

Jan. 1. Mr. and Mrs. T. B. Park celebrated their fiftieth wedding anniversary.

Jan. 18. Milan Chapin suffered broken leg while working with snow plow.

Jan. 27. Seventy-one present at Bethel Lions Club Charter Night Anniversary.

Feb. 4. Fire department called out by fire in truck of A. E. L. Co. at Herick Bros. Co. garage. Fire was extinguished with chemicals before arrival of firemen.

Feb. 8. Road meeting held at Newry Corner to discuss the three town act and its benefits to towns in this section.

Feb. 15. Saunders Bros. mill at Hallowell burned.

Feb. 17. "Home of Frank Chapman" completely destroyed by fire, with all contents.

Feb. 22. Annual Winter Carnival of Gould Academy held.

April 20. Harry Lyon's bungalow on Grover Hill burned.

April 24. "Charley's Aunt," Gould Academy Senior play, presented at Gymnasium.

May 13. Ground broken for new Principal's Home at Gould Academy.

May 19. Bethel went on Daylight Saving Time.

May 22. Burglary at Robertson Service Station. Loss estimated at \$75 to \$100.

May 28. Superintendent of Schools E. R. Bowdoin re-elected for term of two years at salary of \$2,600 a year.

June 2. Howard F. Thurston passed away.

June 10. F. J. Tyler's box shop badly damaged by fire.

June 12. Commencement Exercises at Gould Academy.

July 1. Buildings of Lyman Winslow, below Middle Intervale, burned during electrical storm.

### STOP, LOOK, LISTEN

Chicken Pie Supper and Entertainment, Congregational Dining-hall, January 14, 1931.

All who were privileged to attend the "Men's Supper" at the Congregational dining-hall two years ago, and incidentally those who made application for tickets too late to receive them, will be interested to know that the same group of men will serve another supper on Jan. 14th, when they will make every effort to out-do their former performance, which was universally pronounced the most successful affair of its kind ever put over in Bethel.

Two years ago 214 tickets were sold for this supper, and many made application for tickets too late to secure them. This year the number will positively be limited to 200. The extra 14 were given to the parish and ordered their places to others and are in the furnace room.

Further announcement will be made next week, as to entertainment, sale of tickets, etc. Watch for announcement and reserve the date.

July 19. Severe electrical and wind storm did much damage to trees and telephone and power lines.

Aug. 26. Home of J. A. McGillin on Frost Hill totally destroyed by fire.

Sept. 29. Over 1900 people at Bethel Fair.

Oct. 7. Mrs. Leon H. Cilley, manager of Bethel Inn, passed away in Boston.

Oct. 10. Fred Hall injured in automobile accident at Bangor.

Nov. 4. Oxford Pomona Grange at Bethel.

Nov. 6 and 7. "Aunt Lucia" presented under auspices of the Bethel Lions Club.

Nov. 11. Ovilla Blais of Auburn found dead in well near Songa Pond.



Sunny Hanson was a holiday guest of Lawrence Bartlett.

Mr. and Mrs. Leroy Andrews and son Richard were in Rumford recently.

J. J. McMillin spent the holiday week with his family at Norway.

E. P. Brown has sold his team of work horses to James Barnett of Upton.

Harry Parsons is spending his vacation with his mother, Mrs. Ida Parsons, at the Hallowell farm.

Pauline and Barbara Brown were in Norway Tuesday.

Mrs. Flora Blake spent the first of the week with her daughter, Mrs. Louis Cole, at Locke Mills.

Clarence Philbrick has returned to Barre, Vt., after spending the Christmas holidays with his parents.

Ernest Walker spent Christmas in Augusta with his wife, Mrs. Carroll Mitchell, and family.

\$5.75 Dresses for \$4.75. Winter coats marked down one third to one-half. E. P. Lyon.

Mr. and Mrs. R. T. Stearns and daughter June of Lewiston called on his sister, Mrs. Gertrude Haggood, recently.

Harry T. Hanson of Portland, representing the Northwestern Mutual Life Insurance Co., was in town Monday.

C. E. Merrill and family were recent Sunday guests of relatives in South Waterford, Sandy Creek and West Paris.

Mr. and Mrs. F. F. Bean entertained Mr. and Mrs. A. L. Grover and family and Mrs. Gladys Bean and children, all of West Bethel, Christmas day.

Mr. and Mrs. C. W. Lamb and family spent Christmas with her parents, Mr. and Mrs. A. N. Smith, at Hallowell.

Mrs. Sarah A. Guntter spent Friday with her sister, Mrs. Mary J. Capen and daughters, Mrs. Laura Roberts and Miss Minnie Capen at the Walker home.

At a special meeting of the Workers Conference of the Methodist Sunday School, held after the Sunday morning service, the following officers were elected: Supl. Bertha B. Wheeler; Asst. Supl. Evans Wilson; Secretary and Treasurer, Mary Lapham; Assistant Secretary and Treasurer, Leola Wheeler.

## MRS. HINDEN UNDER BONDS ON MANSLAUGHTER CHARGE

At a preliminary hearing Wednesday morning, Dec. 24, before Trial Justice Albert D. Park at South Paris, Mrs. Sanni Hinden of Waterford, through Lauri Immonen of West Paris as interpreter, pleaded not guilty to the charge of manslaughter in the case of the death of John Kaustinen by shooting.

Probable cause was found through the three witnesses, Sheriff Stinson, Deputy Sheriff Huff, and Dr. Raymond. Mrs. Hinden was bound over to the February term of court. Her plea will be self defense. She returned to her home, having secured the \$2,000 bonds. William J. Flanagan of Rumford and E. Walker Abbott represented the State. Alton C. Wheeler of Auburn was attorney for Mrs. Hinden.

## SKATING RINK SCHEDULE

The Community skating rink, which is under the care of Frank A. Hunt, as last year, is again the center of attraction in the village. The hours adopted last winter will be followed, for a time anyway, subject to changes by the committee or Mr. Hunt.

Monday, Tuesday, Wednesday, Thursday and Friday

9-3 General skating.  
3-4 Children and beginners exclusively.

4-6 Hockey. Monday, Wednesday, and Friday. Other days, general skating.

6-9 General skating. Saturday  
9-11 Junior hockey.  
11-1 General skating.

1-3 Senior hockey.  
3-4 Children and beginners.  
4-6 General skating. No hockey or fast-skating allowed.

## REV. HILDA L. IVES ACCEPTS CALL TO MASSACHUSETTS FEDERATION OF CHURCHES

Rev. Hilda L. Ives of Portland has accepted the appointment of executive secretary of the rural department of the Massachusetts Federation of Churches and leaves this week to take up her new duties there.

Mrs. Ives will continue her Seabury Lake pastorate, coming to Portland each week end for this purpose. The love and gratitude of many in all walks of life will follow this leader who has given help of a practical nature to many needy ones.

## MILLER-HUTCHINSON

A simple, but very pretty wedding took place Christmas eve at Skilling's hotel at the home of Mr. and Mrs. Lorton H. Hutchinson, when their daughter, Barbara, was united in marriage with H. Clifford Miller, also of Bethel.

The home was attractively decorated with evergreen and flowers, suggestive of the holiday season. The ceremony was presided over by Rev. L. A. Edwards, the singing being done by guests.

The bride wore a dress of pink and green, with lace trimmings, and carried a bouquet of pink and white carnations. Her going away gown was of blue and white with lace and a new Pique V-neck dress was also worn. Immediately following the ceremony the young couple left on a short trip, destination unknown. Upon their return they will reside with the bride's parents at Skilling's hotel.

Mrs. P. P. Lapham was in Norway Wednesday.

Mrs. Taylor is helping house for the winter.

Mrs. Linnie Abbott is caring for Mrs. Henry Giddins.

Mrs. Mary Lowe is working for Mr. and Mrs. R. W. Warren.

Mr. and Mrs. Adams of Portland spent Christmas with Mrs. Charles Crosby.

Pauline Hanson of Boston spent the holidays with her sister, Miss Anne Hanson.

Mrs. and Mrs. Carl Brown and family spent Christmas with Mr. and Mrs. Edmund Smith.

Mr. and Mrs. Herbert H. Bean and family have moved into the new home on Paradise.

Mrs. L. A. Edwards has been quite ill several weeks. She is feeling more comfortable.

Mrs. Eugene Van Den Riet of Boston is in the hospital at Bangor. It is reported some better.

Miss Charlotte, guest of Waterville, Mass., is a vacation guest at the home of Mr. and Mrs. Tibbitts.

Mr. and Mrs. Ralph Young and son Richard were in Portland Tuesday and Wednesday, guests of H. T. Young.

Augustus Carter was the winner of the final prize offered by Edward P. Lyon during the Christmas season. The prize was a set of silverware.

Mr. and Mrs. Fred Bailey of South Paris and Mr. and Mrs. Clifford Gray of Fryburg were Christmas guests of Mr. and Mrs. Ernest Hinton.

## SOUTH PARIS BOY KILLED BY CAR

Howard Perry Victim of Coasting Collision Accident

Howard James Perry, twelve Sunday noon when he was struck by an automobile driven by Kenneth Blossom, at the junction of East Main and Oxford Streets and Highland Avenue. It was found that besides other serious injuries his skull was fractured, and death was evidently instantaneous.

Howard Perry and other boys were coasting on the short steep hill which makes the end of Highland Avenue as it comes to the junction with East Main Street, when the Blossom car came along and the fatal collision occurred.

The boy was the son of Mr. and Mrs. James Perry, who live nearly opposite the scene of the accident on East Main Street. He was born in South Paris Nov. 19, 1918. Besides his parents, he is survived by one brother, Albert, nine years of age.

The funeral was held at the house Tuesday afternoon, attended by Rev. C. L. Kinney. Burial was in the Riverside Annex.

At a trial Monday morning Blossom was adjudged guilty of reckless driving and fined \$5 and costs. He appealed to the February term of court.

## GOLD STAR MOTHERS GUESTS AT AUBURN MEETING JAN. 6

Seven Gold Star Mothers will be the guests of honor at the Second District Council meeting to be held with the Auburn Auxiliary as hostesses. The meeting is called for 1 P. M., Tuesday, Jan. 6. The chief speaker will be Miss Katherine Hewins who will make the trip from Boston, specially to attend this meeting. It is expected that the attendance will be unusually large as Auxiliary members are interested in hearing Miss Hewins report and recommendations, following her investigation, in behalf of the National Legion, of certain phases of Legion welfare work in Maine. Greetings will be brought to the Council by Mayor Lloyd McFadden, by Legion Commander McGee and Commander Swan of the Androscoggin County Legion Council and represent that body. Another speaker will be Mrs. Margaret P. Schoppe, Regent of Mary Dillingham Chapter, D. A. R. who has had interesting experiences in searching out and marking graves of Revolutionary soldiers.

Mrs. Agnes Bradley of Rumford, president of the Second District Council, will preside and will present several reports of importance for discussion. It is planned that Mrs. Anna F. Brown of Portland has been appointed Secretary. Poppy Chairman for the Eastern District. As Mrs. Brown is secretary of the Maine State Council, she can thank little else than papers as part of the Page Week papers open on January 6. In New Hampshire, which has sent Mrs. Mann made poppies, a new Page Week display has been set up and the veterans are enthusiastic about the work.

## ENGAGEMENT ANNOUNCED

Mr. and Mrs. Ralph King of Bryant Pond announce the engagement of their daughter, Helen Louise, to Rev. Albert R. Fairbanks, Baptist Pastor at South Paris, Maine.

## Middle Intervale Farm Bureau

The Middle Intervale Farm Bureau met with Mrs. Lillian Stearns Monday night for the monthly planning meeting. Twenty-five adults and children were present. The following program was presented: Mrs. Lillian Stearns, chairman, presided and called for reports on crops, dairy, farm management, forestry, orchards, and poultry projects. John Stevens, Evans Clark, John Anderson and Fred Wilson responded with reports on local farm matters. County Agent Ridley then took the chair, speaking briefly of some of the county problems.

Project leaders were elected as follows:  
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## BUSINESS CARDS

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BETHEL VILLAGE CORPORATION  
FIRE ALARM SIGNALS

- 1 blast, repeated at one minute intervals, Broad, Mason and Paradise Streets
- 2 blasts, repeated at one minute intervals, Mill Hill
- 3 blasts, repeated at two minute intervals, Church, Park, Upper High, Upper Summer, Elm Streets
- 4 blasts, repeated at two minute intervals, Main to Bryant's Store, Spring, Brighton, Chapman Streets
- 5 blasts, repeated at two minute intervals, Lower Main, Mechanic, Clark, Lower High, Lower Summer, Vernon Streets
- 6 blasts, repeated at two minute intervals, Mills, Mill Yards and Railroad Street

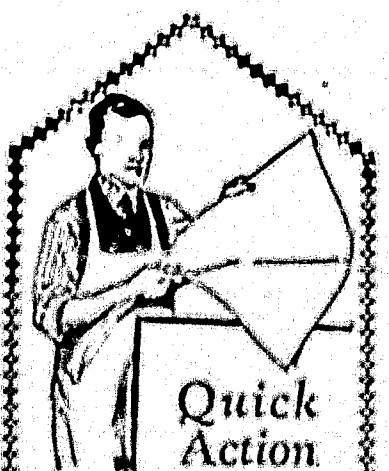
IN CASE OF FIRE—Call the telephone office, tell the operator where the fire is, and she will tend to the alarm immediately.

TIME TABLE  
Effective Sept. 7, 1930  
EAST BOUND

|                       | Ex. Sun. | Daily |
|-----------------------|----------|-------|
| Island Pond, Vt.      | 5:15     | 5:05  |
| Bethel, N. H.         | 5:30     | 5:20  |
| Gilead, Me.           | 7:31     | 7:21  |
| West Bethel (Allen's) | 7:44     | 7:34  |
| BETHEL                | 7:51     | 7:41  |
| Locke Mills           | 7:59     | 7:49  |
| Hyatt's Pond          | 8:06     | 7:56  |
| West Paris (Hates)    | 8:19     | 8:09  |
| South Paris           | 8:33     | 8:23  |
| Lewiston (arrive)     | 10:10    | 9:45  |
| Portland              | 10:30    | 10:05 |

## WEST BOUND

|                       | Daily | Ex. Sun. |
|-----------------------|-------|----------|
| Portland              | 8:00  | 8:45     |
| Lewiston (leave)      | 8:25  | 9:10     |
| South Paris (leave)   | 9:49  | 10:34    |
| West Paris (Hates)    | 9:56  | 10:41    |
| Hyatt's Pond          | 10:02 | 10:47    |
| Locke Mills           | 10:15 | 11:00    |
| BETHEL                | 10:25 | 11:10    |
| West Bethel (Allen's) | 10:33 | 11:18    |
| Gilead                | 10:45 | 11:30    |
| Bethel, N. H.         | 11:30 | 12:15    |
| Island Pond, Vt.      | 1:30  | 11:25    |



Quick Action

MOST folks, when they decide to have a piece of printing, want it at once. We are well equipped to give prompt service on your work.

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## CAN I Learn to Fly?

WILLIAM R. NELSON

## Forced Landing

WHAT happens to an airplane after its motor "goes dead," which happens less often than popular opinion supposes, is one of the most certain things about flying. It comes down. How and where depends upon the skill and judgment of the pilot.

"You seem to have the hang of take-offs and landings," my instructor complimented after my sixth "three-point" landing this lesson, in all of which I had no difficulty in putting the plane down on its wheels and tail skid simultaneously. "Fly away from the pattern this time. Take a ride for a change."

I was pleased at the prospect of leaving the pattern about the field and was looking about the country, enjoying the ride, when I felt the throttle level suddenly pulled back, cutting the motor to idling.

"Forced landing," came through the speaking tube. Looking over the side of the ship, I picked out a smooth appearing pasture and, banking around so as not to overshoot, glided toward it. My judgment was good and we slipped into the field with plenty of room for a safe landing.

As the wheels were about to touch, my instructor opened the throttle and we zoomed up again. We leveled out at 1,000 feet and were cruising along merrily when my satisfaction at my apparent ability to meet an emergency was rudely interrupted again.

"Forced landing," he shouted through the speaking tube. I picked out another nice looking field and headed into it. As we zoomed upward after the imitation landing, I felt the stick jerked to the left and we banked sharply, in a climbing turn.

"What direction were we headed in that last landing?" my instructor asked as we were taking off our parachutes after the lesson.

"East," I replied triumphantly.

"That's right," he answered, "but the wind is from the west. You went in with the wind. That is dangerous. Always land into the wind."

"Didn't you see that tree?"

"What tree?" I asked, rather surprised.

"The one I banked around. You probably would have missed it, but we can't take chances. There are likely to be alpine oaks or down drafts near trees. If you hit one and are too low, you might crash. Don't let the experience scare you. Just remember it in the future. All in all, you did very well."

So that was why he had yanked the stick as we zoomed.

100, 1930, Western Newspaper Union

**The KITCHEN CABINET**

"Oh, a dandy longing stir your heart."

Oh, leave the city and leave the mart.

Come out, come out where the red leaves fall.

And dance with each stone wall.

Have done with cares that fester and goad.

Head redden with one and all, And know the joys of the wind-lunged road."

**YOUNG MUTTON DISHES**

Mutton in England is such a highly prized meat that it seems strange that we have so little appreciation of it. Lamb chops are always well liked as is a stuffed leg of lamb or a crown roast, yet there are many good meat dishes of which may be prepared from the young mutton that it should not be slighted.

Casserole of Mutton. Take a cut from the breast, two to three pounds or more, depending upon the number to serve. Wipe the meat with a damp cloth and cut the meat well to hold in all the juices before placing it in the casserole. Season well, add one clove of garlic, a onion sliced, one eighth teaspoonful of pepper, two tea spoonfuls of salt, two cupfuls of onion soup and two cupfuls of onion juice. Add two cupfuls of onion water and cook for one to two hours in a slow oven until the meat is tender. The soup and onion juice is added to the last of the cooking.

Deviled Chops. Select two cupfuls of young mutton chops, wash with a damp cloth, wash the meat lightly on both sides. Mix four tablespoonfuls of olive oil, two tablespoonfuls of lemon juice, one eighth teaspoonful of pepper, one eighth teaspoonful of salt, one eighth teaspoonful of onion water and cook for one to two hours in a slow oven until the meat is tender. The soup and onion juice is added to the last of the cooking.

Speedy Fricassee. Soak one half pound of young mutton chops in a damp cloth, wash the meat lightly on both sides. Mix four tablespoonfuls of olive oil, two tablespoonfuls of lemon juice, one eighth teaspoonful of pepper, one eighth teaspoonful of salt, one eighth teaspoonful of onion water and cook for one to two hours in a slow oven until the meat is tender. The soup and onion juice is added to the last of the cooking.

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# IT'S FEEDING THAT MAKES A FOOTBALL TEAM "FIGHT"



## EDITOR'S NOTE

In his eleven years at Notre Dame University, prior to 1920, Knute Rockne has turned out four national championship teams and has seen 101 victories chalked up by the eleven under his guidance. Naturally, these men have been most carefully conditioned for no sport is more exacting in its demands upon stamina than is the particular brand of football played by Coach Rockne's " Fighting Irish". We feel that the Rockne's recipe for conditioning may be copied profitably by all who are engaged in the struggle to win the "championship" and who are able to speak authoritatively on this matter of conditioning for performance.

By Knute Rockne

Famous coach of champion Notre Dame eleven, pictured above.

Too much emphasis cannot be placed upon the importance of proper diet in the conditioning of a football team. A coach is faced with the task not only of conditioning his men to a fine fighting edge for any particular game, but also of being able to hold them at their physical best throughout an entire season. And I find that watching

carefully over what my men put into their stomachs is even more important to insure a team's continued fitness than is the usual required abstinence from smoking and other undermining habits.

Mental alertness—so necessary in the Notre Dame system, which is speed and the ability to think quickly—are stressed more than their weight—weight is directly dependent upon a healthy body. And a healthy physique, as we all know, is one that is kept free at all times from these accumulations of poison, the poisons that might have been eliminated through a carefully balanced diet.

Unfortunately, very few persons seem to "have time" to study their diet. They must be educated and educated in a proper and scientific way to eat. This is particularly true of those few persons upon whom the life and fate of the community depend. It is the coach's duty to see that the fundamentals of the game, early in his career, he learns that he must emphasize the principles of hygiene and balanced diet along with his attention to football and to the physical conditioning of his men.

Now, the coach of a team has been called upon to feed his team properly. He does not want to see his team go down in the first game of the season, and he does not want to see his team go down in the first game of the season. He wants to see his team go down in the first game of the season, and he wants to see his team go down in the first game of the season.

mental alertness are promoted through strict adherence to a mental dietary law, and just as much stress is placed upon this as upon the physical conditioning of the body. In fact, the physical conditioning of the body is a direct result of the mental conditioning of the mind.

At Notre Dame, both the coaches and members of the varsity football team are held to a strict diet. While this is not at all an unusual practice in college athletics, it is a practice that is rarely carried out to the extent of the Notre Dame system. The diet is a direct result of the mental conditioning of the mind.

Such a careful and scientific diet of diet is not only a direct result of the mental conditioning of the mind, but it is also a direct result of the physical conditioning of the body. The diet is a direct result of the mental conditioning of the mind.

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## NOTICE

The subscriber hereby gives notice that he has been duly appointed executor of the estate of Ward K. Swan late of Bethel in the County of Oxford, deceased, without bond. All persons having demands against the estate of said deceased are desired to present the same for settlement, and all indebted thereto are requested to make payment immediately.

HERBERT P. SWAN,  
Dec. 18th, 1930, Bethel, Maine. 39p

## NOTICE OF LOST BANK BOOK

Notice is hereby given that the Bethel Savings Bank has been notified that a book of deposit issued by said bank to H. C. Walker and numbered 3985, has been destroyed or lost and that he desires to have a new book of deposit issued to him.

BETHEL SAVINGS BANK,  
By A. E. Herrick, Treas.,  
Bethel, Maine.

## NOTICE

The subscriber hereby gives notice that she has been duly appointed administratrix of the estate of Almon E. Tyler late of Bethel in the County of Oxford, deceased, and she desires to have a new book of deposit issued to her.

MILDRED E. TYLER,  
Dec. 18th, 1930, Bethel, Maine. 39p

## NOTICE OF LOST BANK BOOK

Notice is hereby given that the Bethel Savings Bank has been notified that a book of deposit issued by said bank to Ernest P. Bishop and numbered 513, has been destroyed or lost and that he desires to have a new book of deposit issued to him.

BETHEL SAVINGS BANK,  
By A. E. Herrick, Treas.,  
Bethel, Maine.

## NOTICE

The subscriber hereby gives notice that he has been duly appointed administrator of the estate of Albert B. Safford late of Bethel in the County of Oxford, deceased, and he desires to have a new book of deposit issued to him.

MAUD A. SAFFORD,  
Dec. 18th, 1930, Bethel, Maine. 39p

## BRYANT POND

Christmas Eve was observed at the Bryant Ponds by the Bryant family. The Bryant family, consisting of Mr. and Mrs. Bryant and their children, spent the evening at home.

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ily spent Christmas day at his father's Mr. and Mrs. Cullen Abbott's at North Woodstock.

H. Otis Noyes, who is teaching at Plattsburg Normal School, N. Y., is spending his vacation with his mother, Mrs. Addie Noyes.

Miss Leonora Edgecomb has been spending her Christmas vacation with her sister, Mrs. Charles Dunham.

## IN THE NORTH LAND.

I know a glad stretch in the north land,  
"Down East" in the old state of Maine,  
Where the snow lies deep through the winter  
And the pine trees sigh in refrain,  
As the winds whip down from the mountain  
To the sea.

When the logs are cut and piled,  
To be carried on out to the river,  
By the spring torrents rushing wild,  
The snows lie under the snow drifts,  
Where they hide the whole winter long.

Life outside may seem cold and dreary  
When the frost is biting so strong,  
But there is a crackling blaze in the fireplace  
Of the cabin in the valley below,  
Where, in spite of the storm's rash  
Vigor, warm hearts are always aglow.

I lived in the land of long winters,  
Far back in the mountain wild,  
Farther, mother and child,  
So I know the brave hearts of the  
North land,  
"Down East" in the grand state of Maine.

They are just like the folks of our home land,  
Out on the Nebraska plain,  
Wm. H. Hotze, Lincoln, Nebr.

## Stops Headache in Five Minutes

A Wonderful Formula Ends Aches and Pains Almost Like Magic—Something Better and Safer—Thousands of men and women are now stopping throbbing, sick, dizzy, splitting headaches, as well as the excruciating pains of rheumatism, neuritis, toothache, etc., with a marvelous new formula that is said to be far superior to anything heretofore used.

It contains no aspirin, acetanilid, etc., and is absolutely safe and harmless. This remarkable formula, called A-VOL, is being prescribed by thousands of doctors, dentists and a few nurses because of the quick, efficient way it relieves all types of aches and pains without depressing the heart or causing any other harmful effects.

A-VOL quickly stops the most severe pain, leaving the patient refreshed and feeling fine. Especially effective in women's period pains. To quickly prove to yourself that this is truly a remarkable formula, just step into your nearest drug store and get a package of A-VOL for a few cents. Take a couple of tablets right there. If your pain is not gone in five minutes, the clerk will return your money.

**B. L. HUTCHINS**  
WATCHMAKER & JEWELER  
Here you will find the Best Selection of  
**DIAMONDS, WATCHES, etc.**  
Expert Watch and Jewelry Repairing  
Watch Inspector for Grand Trunk R.R.  
185 Main St. NORWAY, MAINE.

We have a 1926 Dodge Bros. Coupe  
to sell. You can't beat it for a winter car.  
**O. K. Clifford Co., Inc.**  
South Paris, Maine.

## HOW MUCH DO YOU KNOW QUESTIONS

1. In Biblical history what king was smothered by his servant with a wet cloth?
2. Where is the Moffat Tunnel?
3. How long has the regular session of Congress met on the first Monday in December?
4. Who wrote "Les Miserables"?
5. How many ships did the recent treaty permit Great Britain to add to her navy?
6. Does the 18th amendment prohibit beer?
7. Who invented the Talking machine?
8. Which is further north, New York or London?
9. Name three women who refused to take part in the 1930 air derby.
10. What is the salary of the president of the United States?
11. Where was the first ferry opened?
12. Who were among the first to practice cremation?

## ANSWERS

1. Yes, Acts 7:20-41.
2. Moffat Tunnel.
3. First Monday in December 1931.
4. Victor Hugo.
5. Eighteen.
6. No they held a convention in Chicago, Ill., in December 1929.
7. Virginia, Massachusetts, Pennsylvania, New Hampshire, Rhode Island, Connecticut, New Jersey, New York, Delaware, Maryland, North Carolina, Georgia, South Carolina.
8. President Madison's wife.
9. Julius Caesar.
10. The Iniquity Theater.
11. Disposing of a corpse by burning instead of burying.

## NORTH NORWAY

Mrs. Isabel Hussey who has been visiting a month in Providence, R. I., for her son Elmer Hussey, returned a few days ago having had a pleasant visit.

Mr. and Mrs. H. C. Heath and son, who were home a few days at Christmas time, returned to their home in December 26th.

Mr. and Mrs. H. C. Heath and son, who were home a few days at Christmas time, returned to their home in December 26th.

## GREENWOOD CENTER

Mr. and Mrs. D. R. Cole had guests Christmas day, Mr. and Mrs. Wm. Morgan and family of Bryant Pond, Mr. and Mrs. E. K. Cole, Mrs. Laura Scamman and family and Mr. and Mrs. Gerald Robinson and daughter, all of this place.

J. Horton Emery, the Hawleigh dealer, was in this vicinity recently. Mr. and Mrs. Lester Cole and family were Christmas day guests at Clyde Dunham's at Locke Mills.

Ray Martin, Mrs. Gladys Bailey and son William visited at Rose Martin's Christmas day.

Arthur Cole of Bethel, was at Roy Martin's Sunday.

Mrs. Edna Cole and family visited with her parents, Mr. and Mrs. E. L. Dunham at Rowe Hill, over the week-end.

Howe Hill—Greenwood  
Visitors at Robert Cole's Christmas day were Willard Cole, Mr. and Mrs. Mabel Lewis and son Roy, and Mr. and Mrs. Linwood Newell and daughter Margaret.

Wm. and Ernest Cole are working for Herbert Day.

Joseph Baker is working for T. Downs.

Mason Latham and Rita Sals, Locke Mills called on Mrs. Robert Cole Saturday.

Stratton Cole was at Bryant Pond Monday.

Rudney Cross, Willard Cole, Donald Bennett, and Charles Day went to the pictures at Bethel Saturday night.

Ernest Cole is having hay from West Maxim's.

## SOUTH ALBANY

Charles Morry is very ill following an attack of pneumonia.

Reva Townsend, Brandon and Bill were making calls in this locality on Friday.

Leon Kimball, Arthur Wardwell and Frederic Scribner were Saturday evening guests of Donald Lewis.

E. K. Shedd was a Sunday caller at James Kimball's.

Rev. W. I. Ball conducted the services at the Albany church on Sunday afternoon, preaching a very helpful and inspiring sermon.

Miss June Brown is spending the Christmas vacation at her home.

Round Mountain Grange held a very interesting meeting on Saturday, electing the third and fourth degrees on a candidate.

Miss Hilda Ladd is caring for her mother, Charles Morry.

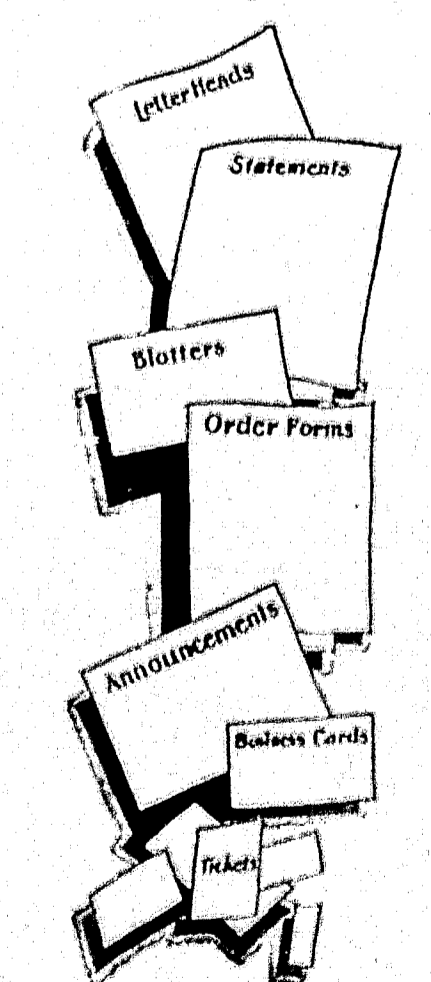
Mr. and Mrs. Hugo Scamman and Leo Scamman have moved into the new house for Winfield Brown.

George Cummings from Locke Mills was guest of his brother, W. I. Ball, on Friday night.

A Christmas tree was enjoyed in the school on Wednesday. A very good supper was given by the teachers and pupils after which a nice treat of popcorn and candy was served.

On Friday evening the church social was enjoyed by a large number of people. A good supper was served, also a lot of candy, music and singing. Mr. A. B. Churchill has been writing a picture is a poem without words.

## Make your PRINTED MATTER Command Attention



Cheap printing, like cheap jewelry, never commands respect. It reflects cheapness and commonness wherever it is seen and used. It cheapens the user and his product. It is never good economy to use it.

You will find that our work is not excelled by any printer. Our prices are reasonable, and our delivery prompt. It will certainly pay you to get in touch with us before placing orders for printing, as in many cases we have facilities for making your printed matter effective which are not offered by the ordinary printing establishment.

Phone, or call in, and we will show you samples.

**The Oxford County Citizen**  
Publishing - - PRINTING - - Advertising  
**BETHEL :: MAINE**



**COLLECTOR'S ADVERTISEMENT OF SALE OF LANDS OF RESIDENT OWNERS**

**STATE OF MAINE**

Unpaid taxes on lands situated in the Town of Bethel, in the County of Oxford, for the year 1930.

The following list of taxes on real estate of resident owners in the Town of Bethel, aforesaid, for the year 1930, committed to me for collection for said Town on the 10th day of May, 1930, remain unpaid; and notice is hereby given that if said taxes with interest and charges are not previously paid, so much of the real estate taxed as is sufficient to pay the amount due therefor, including interest and charges, will be sold without further notice at public auction at Odeon Hall, in said Town, on the first Monday in February, 1931, at nine o'clock, A. M.

| Name of Owner                | Description of Property   | Tax and Charges   |
|------------------------------|---|---|
| Charles Bean                 | Homestead Farm, Hall and Lot  | 51.40   |
| Bethel Grange, No. 56        | Land bounded East by Co. road, So. by Bean, West by Swan  | 106.00  |
| Herbert O. Blake             | Part of Cummings Farm, Homestead Farm, Part of Bond Island, 1/2 of Lot 29, R. 2   | 34.00<br>97.00<br>5.20  |
| Eloise Duck                  | Part of Reed Farm, Homestead, Chapman St., Part of Fred Clark lot, Homestead Farm   | 13.00<br>87.10  |
| B. C. Burbank                | Frank Proctor Homestead, Part of Swan Homestead, Homestead Farm, G. B. Mills meadow, House, Homestead, Elm St., So. Part Wheeler land, Lot and Barn, Homestead, W. Bethel, Homestead Farm, Orchard Grover Hill, Warren Brooks Homestead Farm, Homestead Farm  | 11.50<br>26.20<br>26.30<br>4.15<br>45.10<br>38.80<br>30.40<br>34.40<br>20.20  |
| Leo Bubier                   | Homestead Farm  | 26.20   |
| Sam Badger                   | Smith Homestead Farm, Durkee place, Lot and Barn, Philbrook Ave., Intervale lot and Barn  | 34.00<br>9.40<br>74.70  |
| "Heirs of" A. F. Copeland    | Homestead Farm  | 22.00   |
| Archie Cole                  | Homestead Farm  | 13.00   |
| Ralph Day                    | Homestead, W. Bethel, Mill and Land, W. Bethel, Land of H. O. Reed, Homestead, Mitchell Lot and Hall, Homestead Farm, Homestead Farm, House on Mason St., Part of E. Cross land, Homestead Farm, Tyler Homestead Farm, Part of E. B. Shaw land, Part Homestead Farm, Homestead Farm, Frank Cummings Stand, Part of L. W. Russell Field, Homestead, Spring St., Homestead Farm | 26.20<br>13.00<br>5.20<br>341.20<br>9.40<br>45.10<br>30.40<br>38.80<br>17.80<br>7.93<br>190.00<br>85.00<br>8.00<br>18.00<br>14.65<br>48.00<br>43.00 |
| Heirs of Mary Danham         | Homestead Farm  | 32.50   |
| Irwin D. Farrar              | Homestead Farm  | 30.40   |
| Mrs. Grace Estes             | Homestead Farm  | 27.30   |
| Geo. H. Goodnow              | Homestead Farm  | 27.30   |
| W. B. Grover                 | Homestead Farm  | 27.30   |
| Henry Hall                   | Homestead Farm  | 27.30   |
| Edwin G. Harrison            | Homestead Farm  | 27.30   |
| "Heirs of" Mrs. Alfred Hobbs | Homestead Farm  | 27.30   |
| Arthur Jackson               | Homestead Farm  | 27.30   |
| Alister Lowe                 | Homestead Farm  | 27.30   |
| H. E. Littlefield            | Homestead Farm  | 27.30   |
| "Heirs of" Leland Mason      | Homestead Farm  | 27.30   |
| Ernest Mason                 | Homestead Farm  | 27.30   |
| Joel Merrill                 | Homestead Farm  | 27.30   |
| Morrill Adams Co.            | Homestead Farm  | 27.30   |
| Harry Newell                 | Homestead Farm  | 27.30   |
| S. B. Newton                 | Homestead Farm  | 27.30   |
| Maudie O'Reilly              | Homestead Farm  | 27.30   |
| Geo. Osmond                  | Homestead Farm  | 27.30   |
| Herman Robertson             | Homestead Farm  | 27.30   |
| Frank Rainey                 | Homestead Farm  | 27.30   |
| A. B. Sanborn                | Homestead Farm  | 27.30   |
| Albert Skillings             | Homestead Farm  | 27.30   |
| O. R. Stanley                | Homestead Farm  | 27.30   |
| Vincent Spiny                | Homestead Farm  | 27.30   |
| Clinton C. Tibbets           | Homestead Farm  | 27.30   |
| Alanson Tyler                | Homestead Farm  | 27.30   |
| Fred C. Verrill              | Homestead Farm  | 27.30   |
| "Heirs of" A. L. Whitman     | Homestead Farm  | 27.30   |
| L. E. Winslow                | Homestead Farm  | 27.30   |
| T. E. Westleigh              | Homestead Farm  | 27.30   |

**COLLECTOR'S ADVERTISEMENT OF SALE OF LANDS OF NON-RESIDENT OWNERS**

**STATE OF MAINE**

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| Name of Owner            | Description of Property   | Tax and Charges                  |
|--------------------------|---|----------------------------------|
| Nathaniel Bean           | 1/2 of 1/2 of Meadow, Lot   | 46.20                            |
| Geo. W. Day              | Holt Farm, Holt Hill, L. A. Hall Timber lot, Irving Wilson, pine land, Saunders W 1/2 of 30, R. 9, W. C. Chapman So. of highway, L. P. Holt lot, Part of Lot 33, R. 2, Part of Sweet Farm, Mill and Machinery, G. W. Day Land | 23.80<br>12.50<br>56.60<br>25.00 |
| Heirs of S. O. Grover    | Homestead Farm  | 44.00                            |
| John Goodall             | Homestead Farm  | 44.00                            |
| Matti Pulkkinen          | Homestead Farm  | 44.00                            |
| "Heirs of" Joseph Oliver | Homestead Farm  | 44.00                            |

**COLLECTOR'S ADVERTISEMENT OF SALE OF LANDS OF RESIDENT OWNERS**

**STATE OF MAINE**

Unpaid taxes on lands situated in the Town of Bethel, in the County of Oxford, for the year 1930.

The following list of taxes on real estate of resident owners in the Town of Bethel, aforesaid, for the year 1930, committed to me for collection for said Town on the 1st day of June, 1930, remain unpaid; and notice is hereby given that if said taxes with interest and charges are not previously paid, so much of the real estate taxed as is sufficient to pay the amount due therefor, including interest and charges, will be sold without further notice at public auction at Odeon Hall, in said Town, on the first Monday in February, 1931, at nine o'clock, A. M.

| Name of Owner | Description of Property   | Tax     |
|---------------|---|---------|
| N. B. Bean    | Land bounded on north by Chester Wheeler land, South by Bethel Town line, West by Geo. Goodnow land, South by W. A. Farwell estate, No. of acres, 16. No. of range, 15. Value of land, \$100. Value of buildings, \$400. Tax, \$10.00 | \$10.00 |
|               | Also, Land bounded on north, east, south and west by W. A. Farwell estate, No. of range, 14. No. of acres, 8. Value of land, \$25. Tax, \$3.50. Total tax, \$13.50  | \$13.50 |

Dec. 17, 1930. F. A. WIGHT, Collector of Taxes of the Town of Bethel.

**COLLECTOR'S ADVERTISEMENT OF SALE OF LANDS OF NON-RESIDENT OWNERS**

**STATE OF MAINE**

Unpaid taxes on lands situated in the Town of Bethel, in the County of Oxford, for the year 1930.

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| Name of Owner | Description of Property  | Tax     |
|---------------|--|---------|
| Fogg Brothers | Land bounded on the north by town line, on the east by G. A. Chapman, on the south by Andrew G. G. river, and on the west by A. J. Blake. The known as the J. V. Barnham farm. Range 14 and 15. No. acres, 359. Value land, \$1000. Value buildings, \$750. Also a parcel of land bought of W. C. Chapman, bounded on the north by the public way, on the east by the country lot, on the south by G. A. Chapman, and on the west by land formerly of J. V. Barnham. No. of range, 16. No. of acres, 14. Value of land, \$1000. Total value of real estate, \$1750. Tax, \$21.80 | \$21.80 |

Dec. 17, 1930. F. A. WIGHT, Collector of Taxes of the Town of Bethel.

**COLLECTOR'S ADVERTISEMENT OF SALE OF LANDS OF NON-RESIDENT OWNERS**

**STATE OF MAINE**

Unpaid taxes on lands situated in the Town of Newry, in the County of Oxford, for the year 1930.

The following list of taxes on real estate of non-resident owners in the Town of Newry, aforesaid, for the year 1930, committed to me for collection for said Town on the 11th day of June, 1930, remain unpaid; and notice is hereby given that if said taxes with interest and charges are not previously paid, so much of the real estate taxed as is sufficient to pay the amount due therefor, including interest and charges, will be sold without further notice at public auction at Grange Hall, in said Town, on the first Monday in February, 1931, at nine o'clock, A. M.

| Name of Owner               | Description of Property  | Tax      |
|-----------------------------|--|----------|
| Wm. P. M. Braun & Sons Inc. | Part of Barker land, No. of acres, 70. Value of land, \$385.   | \$106.03 |
| Cole & Leighton             | On Bear River, East of old Surplus Line, No. of acres, 320. Value of land, \$1920. Total value of real estate, \$2305.   | 362.25   |
|                             | Sanborn & Chase land, No. of acres, 500. Value of land, \$3500.  |          |
|                             | Richardson & Williamson land, No. of acres, 350. Value of land, \$3150.  |          |
| Fred W. Davis               | Lot 1, Range 1, No. of acres, 17. Value of land, \$1225. Total value of real estate, \$7875.   | 25.00    |
|                             | R. W. Eganham Farm, No. by S. P. Davis, South by Leonard and Robertson. East by S. P. Davis. No. of acres, 100. Value of land, \$600. Value of buildings, \$840. | 1076.40  |
| Fogg Brothers               | West of Bear River near Mountain road, No. of acres, 60. Value of land, \$360. Total value of real estate, \$1800.   | 18.86    |
|                             | Wild land bought of Danton Lumber Co., No. of acres, 3000. Value of land, \$23400. Total value of real estate, \$23400.  | 124.20   |
| W. N. Jenkins               | Camp on land of S. P. Davis, value of buildings, \$200.  | 53.20    |
|                             | Camp and lot, Elm and Davis land, No. of acres, 14. Value of land, \$10. Value of buildings, \$200. Total value of real estate, \$410.                           |          |
| Herman Mason                | Wild land, Sander River, No. of acres, 1200. Value of land, \$700. Total value of real estate, \$2700.   |          |
|                             | 1/2 interest in common, Homestead, No. of acres, 100. Value of land, \$800. Value of buildings, \$400. Total value of real estate, \$1200.                       |          |
| A. L. Widber                | Wild land, Lot 1, Range 14, No. of acres, 70. Value of land, \$700.  |          |
| S. R. Widber Heirs of       | W. W. Widber, 1/2 interest, Wild Land, Lot 2, Range 14, No. of acres, 100. Value of land, \$700.   |          |
|                             | L. G. Widber, 1/2 interest, Wild Land, Lot 3, Range 14, No. of acres, 100. Value of land, \$700.   |          |
|                             | A. L. Widber, 1/2 interest, Wild Land, Lot 4, Range 14, No. of acres, 50. Value of land, \$350. Total value of real estate, \$2450.                              |          |
| W. G. Emery                 | Part of Trask farm, No. of acres, 205. Value of land, \$1025.  | 70.15    |
|                             | Lot 5, Range 1, No. of acres, 100. Value of land, \$500. Total value of real estate, \$1525.   |          |

**TWO-MINUTE SERMON**

by REV. GEORGE HENRY

**DUTY—AN IDEAL**

We rebel at the word "duty" only when we contemplate its restrictions. It is, rather, for which man is willing to sacrifice inclination. Loyalty to duty makes life worth while to the individual and to his associates. It takes one out of himself; makes him forget his own petty concerns. False teachers lead men to think of their "rights" rather than of their duties. Those who insist upon their rights usually do so at the expense of others. No man is sufficient unto himself. He is dependent upon him. The rich man must share the burden of the poor; the strong of the weak. The family and the state claim you. This is duty, and it is not irksome, but joyous. Duty done but leads to our satisfaction our strength, our character and our happiness.

**CHRISTMAS PROGRAM**

The following program was given on Christmas eve by the children of the Congregational Sunday School in a very pleasing manner:

- Song, Miss Van's class of girls
- Recitation, Barbara Laxon
- Recitation, Earl Eldridge
- Recitation, Wilmer Bean
- Recitation, Helen Williamson
- Recitation, Virginia Smith
- Song, Edna Young
- Recitation, Barbara Laxon
- Recitation, Junior Smith
- Recitation, Leo McIntosh
- Recitation, Marion Marshall
- Recitation, Marie Stevens
- Recitation, Mary Thayer
- Recitation, Alice G. G.
- Recitation, Julia Young
- Recitation, Henry Bell
- Recitation, Miss Russell's class of girls
- Recitation, Barbara Laxon
- Recitation, Earl Eldridge
- Recitation, Wilmer Bean
- Recitation, Helen Williamson
- Recitation, Virginia Smith
- Song, Edna Young
- Recitation, Barbara Laxon
- Recitation, Junior Smith
- Recitation, Leo McIntosh
- Recitation, Marion Marshall
- Recitation, Marie Stevens
- Recitation, Mary Thayer
- Recitation, Alice G. G.
- Recitation, Julia Young
- Recitation, Henry Bell

**Maine Industrial Review**

York—Plans being considered for purchase of North Inn to be used as Veterans Hospital.

Amherst—J. G. Gross has been elected of Gross Glass Manufacturing Company, located on Spring Street.

Brunswick—New England Telephone and Telegraph Company announced expenditure of \$52,000 for construction of additional aerial and underground cables and poles in local territory.

Good progress being made on construction of bridge spanning Penobscot River between Prospect and Bucks ports.

Winthrop—Plans being considered on proposed bridge to span Sheepscot River in this place.

**HEADS THE LEGION**



Ralph Thomas O'Neil, an attorney, of Topeka, Kan., was elected national commander of the American Legion at the convention in Boston. He entered the World war military service in August, 1917, trained at Fort Sheridan, went across with the Eleventh Infantry as first lieutenant, and was promoted to captain in the Argonne forest. He is forty-two years old, married, and has two sons.

**GREENWOOD CITY**

Mr. and Mrs. Robert Morgan and family, Mr. and Mrs. Roland Hayes and family and Mr. and Mrs. Clyde Morgan spent Christmas day at Ralph Paxon's, Weymouth.

Mary and Ellen Wooster were callers in town Thursday, returning to Dixfield on Friday.

Mr. and Mrs. Roy Millett were in Andover Thursday.

Ray Millett has his snow fence completed, which will aid in keeping the roads open this winter.

Mr. and Mrs. George Cole have returned to Yarmouth.

**GILEAD**

Miss Idella Croston is spending the holidays at her home in Milan, N. H.

Mrs. Yvonne Miller of Berlin, N. H., is a guest of her sister, Mrs. Margaret Blison.

Mrs. Ada Cole has returned home from Portland.

Mrs. G. E. Leighton returned home Sunday from Gray after spending several days with her daughter, Mrs. Ira Cole.

Samuel Moore went to Norway Saturday to spend a few weeks with relatives.

Miss Ruth Cole has returned to Gray after spending a week at the home of her grandfather, G. E. Leighton.

Charles Arneson of Portland was a recent visitor in this vicinity.

Miss Gertrude Brown and Mrs. Glyn don Wilson were recent visitors in Berlin.

**Albany—Waterford**

Mrs. Walter Lord is visiting her sister, Mrs. Arthur Herrick, at Norway this week.

Henry Bennett and family of Bethel spent Christmas day with Mrs. Sarah Brown.

Ernest W. Wadsworth has a logging job in Canada where he is located for the winter.

Paul and Paul A. Wadsworth are hunting pulp from the Adirondack to be made pulp at Bethel for the Waterford mill from which pulp it will be shipped by truck.

David Brown returned to Bethel High School Monday after a winter vacation.

Paul E. Brown of South Portland is spending the winter at the Bethel Hotel.

Mrs. Joseph, Leighton, is planning to spend the winter in Bethel.

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er at James Kimball's Tuesday. Hazel McAllister of Stoneham spent several days with her parents, Mr. and Mrs. Ingalls. McAllister, recently.

**ACTION**

Men who act and keep on acting are always ahead and by the same token keep ahead.

**THE BETHEL NATIONAL BANK**

They are interested in their work and in keeping a satisfactory bank balance.

**Heating and Plumbing**

All Work Promptly Cared For by a Competent Plumber

Also Shingles, Doors, Windows and Frames.

H. Alton Bacon

Bryant's Ford, Maine

**PILING UP MONEY IS PROFITABLE**

ONCE YOU have deposited your first dollar here, in a savings account, you have started on the right track. Some day you will have money on hand when you need it.

IT ONLY takes a little economy each day to build a good substantial cash balance.

Bethel Savings Bank

BETHEL, MAINE

**BIG VALUE CLUB**

THIS PAPER AND

*The Pathfinder*

**\$2.35**

Both a Whole Year—Every Week for 52 Weeks—104 Big Issues—at a Bargain Price Never Before Equaled!

Grab this chance to secure your favorite home paper—with all the local news—together with that wonderful national weekly, right from Washington, D. C., the Pathfinder. The Pathfinder is the most widely quoted paper in the world—and you will see why when you have it in your home, as more than a million others do.

Call at our office, see samples of the Pathfinder and order this club, or remit the amount by mail. News, information and entertainment for an entire year! WHAT A BARGAIN!





### Classified Advertising

Twenty-five words or less, one week, 25 cents; second week, 15 cents; each additional week, 10 cents.  
Each word more than 25, one cent per word per week.  
Any changes of copy after first insertion will be considered a new advertisement and charged accordingly.

#### For Sale

**FOR SALE**—Drop head Sewing Machine, #10. Second hand battery Radio sets, 45 and \$19, less A and B batteries. E. P. LYON. 371f

**FOR SALE**—Three Show Cases, cheap. J. P. BUTTS, Bethel. 371f

**FOR SALE**—Bag and Knitting Yarns by manufacturer. Samples free. H. A. BARTLETT, Harmony, Maine. 40

**FOR SALE**—Kiddle Tender, as good as new; also basinet. MRS. FRED AUBIN. Tel 42-2. 371f

**FOR SALE**—A building 14x17, suitable for garage. Telephone 49-21. 364f

**FOR SALE**—Fitted Hard Wood, \$12 each. Slabs and edgings \$6.00. Few good trades in second hand cars. Year 1928. Bethel. 241f

**Guns, Rifles, Ammunition and Traps**—Supplies, bought, sold and exchanged. H. I. Bean, Fur Buyer, Bethel, Maine. 231f

**FOR SALE**—L. O. Smith Typewriter No. 5. Good condition. Will be sold at a bargain. Citizen Office. 28

#### Wanted

**WANTED**—Pupils for a violin class in Bethel. Anyone interested please write to Miss Marian Haskell, Norway, Maine. 351f

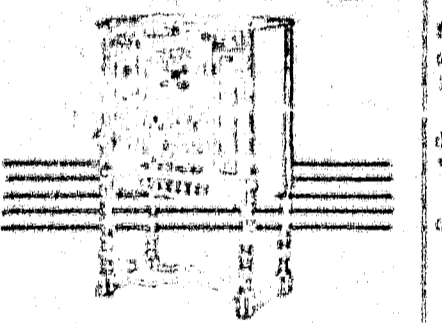
Portland Advisory Advertising Committee of Maine Development Commission appropriated \$27,628 for advertising in papers and magazines printed in Maine during 1931, at meeting held in Falmouth Hotel.

#### NOTICE OF LOST BANK BOOK

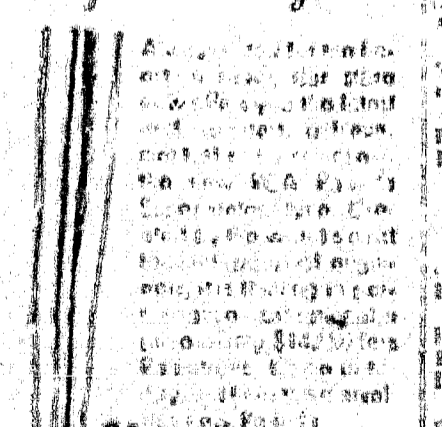
Notice is hereby given that the Bethel Savings Bank has been notified that book of deposit issued by said bank to Elizabeth E. Cummings and numbered 225 has been destroyed or lost, and that he desires to have a new book of deposit issued to him.

BETHEL SAVINGS BANK,  
By A. E. Herrick, Treas.,  
Bethel, Maine. 27

**now here!**



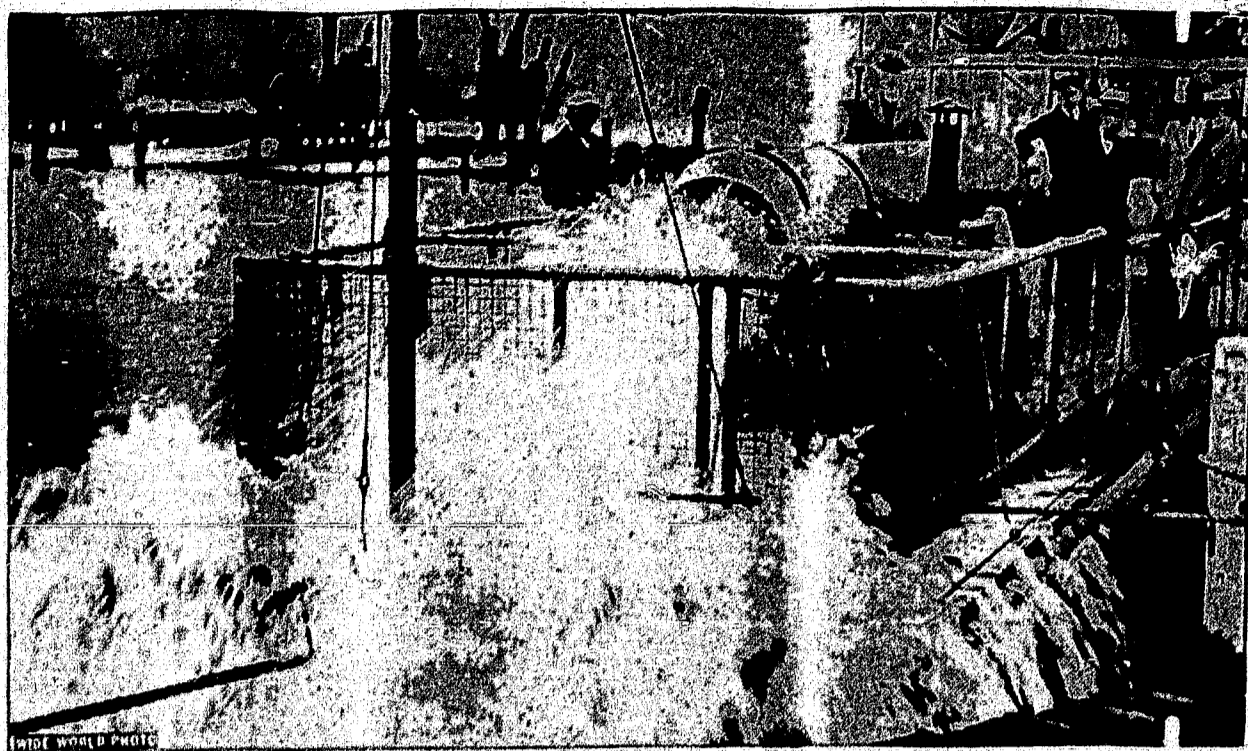
**new Radiola Super-Heterodyne**



Advertisement text for Radiola Super-Heterodyne, describing its features and availability.

**CROCKETT'S GARAGE**  
AUTHORIZED DEALER  
Bethel, Maine

### Something for the Poor Fish to Worry About



The former sub-chaser Charlotte has been converted into a hydraulic fishing boat by a New York concern and is seen here undergoing a test. A centrifugal pump sucks in the water and fish and the latter are retained in a wire netting at the stern.

#### NEW DEPUTY SHERIFFS

The appointment of a number of deputy sheriffs has been announced by Sheriff Frothingham. John J. Flynn of Norway is jailer and turnkey, and other deputies are:

William L. Frothingham, South Paris; Carl MacPhee, South Paris; Walter A. Wood, Oxford; Albert A. Towne, Norway; William E. Stearns, South Paris; Harry K. Eastman, Fryeburg; Albert E. Nelson, East Stockholm; Melvin F. Knight, North Waterford; Ernest S. Bennett, Wilson's Mills; Allen J. Reed, Rumford; John S. Roderick, Rumford; Albert (Chabon) Moxley; William W. Foster, Bethel; Chester A. Cummings, Bethel.

#### Rowe Hill, Greenwood

Guests at Abby Ring's for Christmas dinner were: William Yates and family, West Paris; Mr. and Mrs. Albert Lary and daughter Madeline, Gorham; N. H. Soudy Ring and family, Bryant Pond; Mrs. McCullister and sons, Bryant Pond, making a family party of nineteen.

Mr. and Mrs. Linwood Ring and Wesley Ring at Christmas dinner at Arthur Andrews', Bryant Pond.

Mr. and Mrs. Ellen Dunham, Edgar and Vera, spent Christmas day at Clyde Dunham's, Howe Hill.

Mr. and Mrs. Burward Lang and son Merle spent the day at Newton Bryant's.

Miss Maude Ball has returned from Locke Mills, where she spent her vacation with her mother, to her school on Howe Hill.

Miss Gladys Ball and Norman Ford from Locke Mills were week end guests at the home of Mr. and Mrs. Linwood Ring.

Mr. and Mrs. Clarence Ring and children were at Newton Bryant's Sunday. Mr. Ring has a new closed Dodge car. Mrs. M. York is janitor at the Bryant school this term.

#### Born

In East Milton, Dec. 25, to the wife of Walter Bean a son, Ervin Charles.

In Bethel, Dec. 28, to the wife of George H. Adams, a son.

In Locke Mills, Dec. 28, to the wife of John A. P. a son, Harry Walter.

In Alliance, Dec. 28, to the wife of Fred T. a son.

In South Paris, Dec. 28, to the wife of Walter Ray Wilson, a daughter, Frances.

In Bethel, Dec. 17, to the wife of Ralph Cooper, a son, Frederick Mill.

In South Paris, Dec. 20, to the wife of H. Henry Woodworth, a son, James Arthur.

In Norway, Dec. 16, to the wife of George C. Latbauer, a son, Napoleon Nathan.

In Norway, Dec. 12, to the wife of Herman H. Herrick, a son, Lyman Shedd Herrick, Jr.

#### Married

In Bethel, Dec. 27, Lawrence Jordan of Bryant Pond and Miss Anne Ho of New Jersey.

In South Paris, Dec. 27, by Rev. E. J. Kelley, Robert A. Hensley and Miss Margaret Woods Cole, both of South Paris.

In Bethel, Dec. 24, by Rev. J. A. B. Kelley, Clifford Miller and Miss Bertha Hutchinson, both of Bethel.

In Bethel, Dec. 24, by Rev. Sidney Frost, Robert Clement Smith of Andover and Miss Margaret Ethel Laxon of Bethel.

In South Paris, Dec. 24, by Rev. Henry H. Kelley, A. M. Russell and Miss Lucille J. Hays, both of South Paris.

In South Paris, Dec. 24, by Rev. Henry H. Kelley, George E. Carter and Miss Margaret M. Cummings, both of South Paris.

In South Paris, Dec. 23, by Rev. E. J. Kelley, Edgar Elias Colby and Miss Margaret Alice Day, both of South Paris.

#### Died

In Bethel, Dec. 29, Charles A. Capen, aged 85 years.

In South Paris, Dec. 28, Howard Jacob Perry, aged 18 years.

In Locke Mills, Dec. 27, Mrs. Gusta Thompson.

#### CHURCH ACTIVITIES

**FIRST CONGREGATIONAL CHURCH**  
L. A. Edwards, Pastor  
9:30 Church School. Miss Ida Parhard, Superintendent.

10:45 Morning Worship. The Pastor's theme will be "Lost Souls."

If you were to drop a five dollar gold piece into the sea, it would not be lost, for you would know right where it was; but it would be of no more value to you; it would be out of circulation.

A soul cannot be lost anywhere in God's universe. Every soul in this world must know that "Thou God art with me." But as far as our usefulness to God and His world is concerned we are lost.

Communion Service at the close of the sermon.

11:30 Comrades of the Way.

**BETHEL M. E. CHURCH**  
Rev. R. C. Dalzell, Minister  
Sunday School at 9:45. Superintendent, Mrs. Bertha Wheeler.

Morning Worship, 10:45.  
Epworth League, 6 P. M.  
Evening Worship, 7 P. M.  
Class Meeting Tuesday evening at 7.

**CHRISTIAN SCIENCE SOCIETY**  
Chapman Street  
Sunday School at 10 o'clock.

Services Sunday morning at 10:45. Subject of the lesson sermon, God.

Wednesday testimonial meeting at 7:30 P. M.

**LOCKE MILLS CHURCH**  
Rev. R. C. Dalzell, Pastor  
Sunday School, 1:30 P. M.  
Church services, 2:30.

**NORTH NEWRY CHURCH**  
Rev. Norman S. Davis, Pastor  
Services of the North Newry Religious Society, each Sunday morning at 10:30, followed by Church School.

**UPTON CONGREGATIONAL CHURCH**  
Rev. Norman S. Davis, Pastor  
Sunday, 2 P. M., Preaching Service.

**NORTH WOODSTOCK**  
Hanna Cashman was in West Paris Sunday to see Roland Stuart.

Francis Cole and family and Mrs. Lora Foster and children and Clarence Smith spent Christmas day at Herman Cole's.

Mr. and Mrs. George Cashman entertained Mr. and Mrs. Alex Miller.

Mr. and Mrs. Albert Hatch and daughter Barbara and Mr. and Mrs. Joe Boudette and Miss Bernardine Putnam of West Paris were at Herman Fuller's for Christmas.

Mr. and Mrs. George Abbott and family spent Christmas at Ellen Abbott's. Mr. and Mrs. Leslie Abbott and family were also there.

Mr. and Mrs. Ralph Weeks of Fryeburg, Mr. and Mrs. Carl Hatchery and Mr. and Mrs. Arnold Hatchery spent Wednesday with their mother, Mrs. Moses Hardy.

Mr. and Mrs. Herman Fuller and family visited at Henry Egan's, Bethel, Sunday.

Everett Cole will return to Farmington Normal School Sunday.

Mr. and Mrs. Walter Millett and grandson, Roland Lord, have moved to Pishon with their daughter, Mrs. Alpheus C. Lord for the winter.

Lloyd Fuller took a party of young men to Lewiston Thursday night to see Herbert Ross, who is in the U. S. G. Hospital suffering with a gunshot wound. Herbert is doing well at present.

Alterations being made and installation of gas engine progressing at pumping station of local electric service.

Lewiston—United Loan Company, capitalized at \$10,000, granted papers of incorporation.

#### Perkins Valley, Woodstock

Walter Maybury of Redding was a guest of Nelson Perham Tuesday night.

Mary Hendrickson visited with Emma Perham Monday.

Mrs. A. R. Hendrickson, Mary, Wilma Hendrickson and Myrtle Thurlow were in Lewiston Tuesday shopping. Emma Perham took care of the children for them while they were gone.

Mr. and Mrs. Leon Poland entertained at their Christmas tree Mr. and Mrs. Abner Benson, Maurice Benson and Mr. and Mrs. Walter Appleby.

Harry Silver and family entertained their mother, Arvilla Silver, Charles Swinton and family, John Cox and family, Charles Silver and family, and Ned Herriek and family.

Walter Appleby and family were Sunday guests of Bernal Thurlow and family of Pigeon Hill.

Raymond and Merle Wilson are spending a few days vacation with their brother, Everett Wilson, from their school at Pine Tree Academy.

Mrs. Abner Benson received a nice Christmas present from her daughters, Mrs. Leon Poland and Mrs. Walter Appleby that she is very pleased with and values highly. It is a quilt of 64 squares, made by the mothers of the babies that Mrs. Benson cared for at birth, and contains the following names: Buster, Vernon, Gerald, Dorothy, Evelyn and Phelps Poland; Oleo and Jo Pele Appleby; Arthur and Gladys Thurlow; Bernice and Violet Wilson; Sherman Cole; Clarence Barker; Bruce,

Richard, George and Ruby Boyce; Elmore Curtis; Donald Bennett; Thomas Kennah; Francis Gannon; Truth Abbott; Clayton Pierce; Ruth McKeen; Glenn Emery; Gertrude Emery; Alfred Emery; Mary Muriel and Gordon Emery; Paul and Harrison Littlehale; Stephen, Emory and Gordon Chas; Stanley Far; Emory and Phyllis Plavin; Ruth Wittman; Eunice Bane; Albert Scribner, Jr.; Christina, Francis and Randall; Bucky Marion Small; Emma Davis; Mary Perlman; Barbara and Durwood; Gertrude, Deshon; Herschel Abbott; Murray Geneva and Edwina Mann; Murray Haines; Janette Silver; Ivan Proctor and Oris Young.

Nelson and Melford Perham are cutting birch for Alva Hendrickson.

**AZISCOOS GRANGE, No. 402**  
The regular meeting of Aziscoos Grange, No. 402 was held Saturday evening, Dec. 27. Thirty-two members were present. The election of officers for the ensuing year was as follows:

Master—Robert Storey  
Overseer—Lauren Bennett  
Steward—Ellis Olson  
Assistant Steward—Alfred Olson  
Chaplain—Bertha Storey  
Lecturer—Gertrude Bennett  
Secretary—Vesta Bennett  
Treasurer—Isabelle Bryant  
Cores—Ruth Storey  
Pomona—Bilbor Linnell  
Flora—Jola Hart  
L. A. Steward—Mar. Bennett  
Gatekeeper—Harry Lancaster  
Executive Committee—Clyde Ripley, Blynn Storey, Clifton Littlehale  
Service Committee—Gladys Littlehale, Lester Littlehale

**Planist—Lillian Ripley PROGRAM**  
Song, Story, Recitation, Song, Recitation, Reading, Song.  
Grange closed in due form in fourth degree.  
Portland—Benjamin A. Ross organized Portland Orange Crush Co. and will do business in this city and vicinity.

**ELECTROL**  
What Does It Mean  
The oil heating system that has economy of operation and service behind it.

**H. Alton Bacon**  
Bryants Pond, Maine  
For Particulars and Price

**ALSO FOWLER RANGE BURNER**

**MYRON LORD**

Electrical Contractor  
THEOR WASHERS  
No. Waterford, Me.

**SPARTON RADIOS**  
RADIO REPAIRING  
AUTOMOBILE REPAIRING  
Second Hand KOLSTER 7-tube Electric Set, Table Model.  
GET A Beautiful Cushion FREE with \$15 in Trade  
**Crockett's Garage**  
BETHEL, MAINE

### The Compelling Power of Good Advertising

A good, well written advertisement, telling in an interesting way of the merchandise you have to sell, will be read closely by the readers of the Citizen. Filled with information and good sales argument and prices it will present your store to each reader and bring it into each home.

The sales value of regular advertising, carefully prepared has been proven over and over again.

Advertising backed up with goods worth the money, and modern merchandising methods will bring the business to any merchant who will give it an honest trial.

#### VOLUME XXXVI

#### BRYANT POND STATE 4-H CLUB

Alice Felt and Newt Win Highest

Maine state championship 4-H club work was won by the Bryant Pond State 4-H Club, at a banquet held at Orono, Jan. 1, 1931.

In Poultry Management, James started chick raising in 1929 and at that time he has been a Poultry Management champion.

This year he has won Poultry Management, a basketball team in Lincoln in the class play, and a team of the Junior class.

Alice J. Felt, of Wood County, is the state champion in Housekeeping.

Joels were started in book sewing. She is a "U-Kan" 4-H club.

Woodstock high school in 1927 she was a member of the Junior class.

She was county champion in 1928, took first prize in Housekeeping, and was "Future Housekeeper" in 1929.

In 1929 we find that she was second in bookkeeping, first in Chick Raising, county champion in improvement and Sewing.

Newton A. Hammond, Oxford County, is the state champion in Pig Growing. He started in 1925 when he raised the next year he was out in the same project, after contest and also the MacCamp at Springfield, Mass.

year, in addition to being state champion in Pig Growing, also second in Beans. He also second in Beans. He also second in Beans.

school in 1927 and was boys' ball team that year he was elected assistant of the school paper.

Wayne Rich, Charlotte County, rather specialize growing. Since 1923 he has won the Potato project.

that time he has won four trophies and eleven cups in five different projects now enrolled at the Maine as a Freshman.

Edith C. Hall, Chester County, is the state champion in improvement. She started in 1924 in Sewing.

first honors. She attends in Livermore Falls.

State Garden club honor A. Mee, So. Acton, York County, the exception of 1926, John the Garden project each year and each year he has won the Maine State Seed Show third prize each time. He is in the Sanford High School.

Kennecott County, through Bachelor, Oakland, is winning dairy champion. Guy work in 1926 with the Garden project and received Again in 1928 he added a third project. This present county champion in Sweet and state champion in received first prize in corn seed show.

Hollis P. Lake, of East Win County, is the state Sweet Corn growing. Hollis club work for eight years that time he has received championships in sweet corn. He is manager of the boys' team at East Win.

Andrew E. Weston, of Oxford County, receives a scholarship in Chick Raising. In club work for five years he has been either a champion in Chick Raising student at the University of Wisconsin on his numerals on the spread and is a member of society band.

Kenneth L. Ladd, Solon, state championship in Bean Potatoes County. Kenneth growing beans in 1924, received honors. Last year he was out while this year he is in and state champion. He is president of his local 4-H club and is the state 4-H club steward in the grandstand the Maine 4-H Club Springfield, Mass.

Margaret Moody, Mount County, winner in Sewing in club work seven years. time she has received a championship in Cooking and in for three successive years. Year she earned 1200 points.